

Johnathan Hemmans
Woodbridge, NJ 07095
(609) 384-2170 | johnathanhemmans@gmail.com

Education

Middlesex County College – Edison, NJ

A.A.S. Social Sciences

Expected Graduation: Dec 2019

Overall GPA: 3.47

Work Experience

Dave & Buster's – Woodbridge, NJ

January 2018 – Present.

Server

- Ensure the highest level of customer service.
- Use extensive menu and bar knowledge to assist guest in food and drink selection while utilizing opportunities to upsell.
- Use MICROS computer system to input orders.
- Prepare individual closing paperwork by reconciling credit card slips, cash payments, and coupons.
- Responsibility of opening and closing the store.

Wegmans Food Markets, Inc. – Woodbridge, NJ

November 2014 – July 2017

Cashier

- Ensured that each customer received outstanding service by providing a friendly environment.
- Maintained an awareness of all promotions, and advertisements.
- Communicated customers' requests to management.
- Maintained orderly appearance of cash rack and supplies stocked.

Vivint, Inc. – Alexandria, VA

Jan 2016 – September 2016

Sales Representative

- Generated new home security account sales through cold calling, door to door, and referral generation.
- Determined customer requirements and needs in order to recommend specific products and solutions.
- Participated fully in training sessions, meetings, skill building and professional development classes.

Activities and Honors

Middlesex County College *Dean's List*

Spring 2018

Our Way to H.O.P.E: Great Falls 5k Race *Volunteer*

September 2017

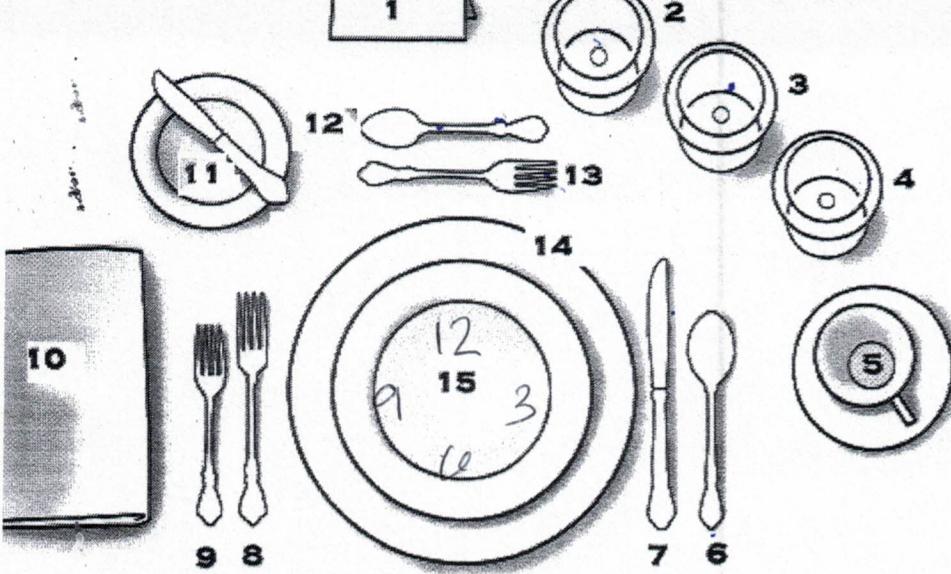
Delta Sigma Iota Fraternity, Incorporated *Strongest New Member*

Spring 2017

Skills

- Computer Operating Systems– Proficient in Microsoft Windows and Apple OS X





Score / 35

Match the Number to the
Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>4</u> <i>x</i>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>6</u> <i>x</i>	Teaspoon
<u>13</u>	Dessert Fork
<u>12</u> <i>x</i>	Soup Spoon
<u>15</u>	Salad Plate
<u>3</u> <i>x</i>	Water Glass

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? With milk, creamer, sugar.
3. Synchronized service is when: All meals served at once by servers.
4. What is generally indicated on the name placard other than the name? Table number, # of guests.
5. The Protein on a plate is typically served at what hour on the clock? 6.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify food allergy menu, and notify managers and cooks.